

HERSHEY'S

Easy Baking

HERSHEY'S[®]

COCOA



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Pictured on the front cover: Chocolate Cake Square with Eggnog Sauce (*page 24*).

Pictured on the back cover: Tiny Mini Kisses Peanut Blossoms (*page 9*).

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Microwave Cooking: Microwave ovens vary in wattage. Use the cooking times as guidelines and check for doneness before adding more time.

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4



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12



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Classic Chocolate Chip Cookies



1 cup (2 sticks) butter, softened

$\frac{3}{4}$ cup granulated sugar

$\frac{3}{4}$ cup packed light brown sugar

1 teaspoon vanilla extract

2 eggs

2 $\frac{1}{4}$ cups all-purpose flour

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

2 cups (12-ounce package) **HERSHEY'S** Semi-Sweet Chocolate Chips

1 cup chopped nuts (optional)



1. Heat oven to 375°F.

2. Beat butter, granulated sugar, brown sugar and vanilla in large bowl until creamy. Add eggs; beat well. Stir together flour, baking soda and salt; gradually add to butter mixture, beating well. Stir in chocolate chips and nuts, if desired. Drop dough by rounded teaspoonfuls onto ungreased cookie sheet.

3. Bake 8 to 10 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

Makes about 6 dozen cookies

Pan recipe: Spread dough into greased 15 $\frac{1}{2}$ ×10 $\frac{1}{2}$ ×1-inch jelly-roll pan. Bake at 375°F for 20 minutes or until lightly browned. Cool completely in pan on wire rack. Cut into bars.



White Chip Apricot Oatmeal Cookies

$\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter or margarine, softened

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{2}$ cup packed light brown sugar

1 egg

1 cup all-purpose flour

1 teaspoon baking soda

$2\frac{1}{2}$ cups rolled oats

$1\frac{2}{3}$ cups (10-ounce package) **HERSHEY'S Premier White Chips**

$\frac{3}{4}$ cup chopped dried apricots

1. Heat oven to 375°F.

2. Beat butter, granulated sugar and brown sugar in large bowl until fluffy. Add egg; beat well. Add flour and baking soda; beat until well blended. Stir in oats, white chips and apricots. Loosely form rounded teaspoonfuls dough into balls; place on ungreased cookie sheet.

3. Bake 7 to 9 minutes or just until lightly browned; do not overbake. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

Makes about 3 $\frac{1}{2}$ dozen cookies



cookies

Double Chocolate Mini Kisses Cookies



1 cup (2 sticks) butter or margarine, softened

1½ cups sugar

2 eggs

2 teaspoons vanilla extract

2 cups all-purpose flour

⅔ cup HERSHEY'S Cocoa

¾ teaspoon baking soda

¼ teaspoon salt

**1¾ cups (10-ounce package) HERSHEY'S MINI KISSES
Brand Milk Chocolates**

½ cup coarsely chopped nuts (optional)



1. Heat oven to 350°F.

2. Beat butter, sugar, eggs and vanilla in large bowl until light and fluffy. Stir together flour, cocoa, baking soda and salt; add to butter mixture, beating until well blended. Stir in Mini Kisses and nuts, if desired. Drop by tablespoonfuls onto ungreased cookie sheet.

3. Bake 8 to 10 minutes or just until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

Makes about 3½ dozen cookies



Oatmeal Butterscotch Cookies

$\frac{3}{4}$ cup (1½ sticks) butter or margarine, softened

$\frac{3}{4}$ cup granulated sugar

$\frac{3}{4}$ cup packed light brown sugar

2 eggs

1 teaspoon vanilla extract

1¼ cups all-purpose flour

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon ground cinnamon

3 cups quick-cooking or regular rolled oats, uncooked

1⅔ cups (10-ounce package) HERSHEY'S Butterscotch Chips

1. Heat oven to 375°F.

2. Beat butter, granulated sugar and brown sugar in large bowl until well blended. Add eggs and vanilla; blend thoroughly. Stir together flour, baking soda, salt and cinnamon; gradually add to butter mixture, beating until well blended. Stir in oats and butterscotch chips; mix well. Drop by teaspoonfuls onto ungreased cookie sheet.

3. Bake 8 to 10 minutes or until golden brown. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

Makes about 4 dozen cookies



cookies



Milk Chocolate Chip Giant Cookies

6 tablespoons butter, softened

½ cup granulated sugar

¼ cup packed light brown sugar

½ teaspoon vanilla extract

1 egg

1 cup all-purpose flour

½ teaspoon baking soda

**2 cups (11½-ounce package) HERSHEY'S
Milk Chocolate Chips**

Frosting (optional)

Ice cream (optional)



- 1.** Heat oven to 350°F. Line two 9-inch round baking pans with foil, extending foil over edges of pans.
- 2.** Beat butter, granulated sugar, brown sugar and vanilla until fluffy. Add egg; beat well. Stir together flour and baking soda; gradually add to butter mixture, beating until well blended. Stir in milk chocolate chips. Spread one half of batter into each prepared pan, spreading to 1 inch from edge. (Cookies will spread to edge when baking.)
- 3.** Bake 18 to 22 minutes or until lightly browned. Cool completely; carefully lift cookies from pans and remove foil. Frost, if desired. Cut cookies into wedges; top with scoop of ice cream, if desired.

Makes about 12 to 16 servings



Tiny Mini Kisses Peanut Blossoms

$\frac{3}{4}$ cup REESE'S Creamy Peanut Butter

$\frac{1}{2}$ cup shortening

$\frac{1}{3}$ cup granulated sugar

$\frac{1}{3}$ cup packed light brown sugar

1 egg

3 tablespoons milk

1 teaspoon vanilla extract

1 $\frac{1}{2}$ cups all-purpose flour

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

Granulated sugar

HERSHEY'S MINI KISSES Brand Semi-Sweet or
Milk Chocolates



1. Heat oven to 350°F.

2. Beat peanut butter and shortening in large bowl with mixer until well mixed. Add $\frac{1}{3}$ cup granulated sugar and brown sugar; beat well. Add egg, milk and vanilla; beat until fluffy. Stir together flour, baking soda and salt; gradually add to peanut butter mixture, beating until blended. Shape into $\frac{1}{2}$ -inch balls. Roll in granulated sugar; place on ungreased cookie sheet.

3. Bake 5 to 6 minutes or until set. Immediately press Mini Kiss into center of each cookie. Remove from cookie sheet to wire rack.

Makes about 14 dozen cookies



cookies

"Perfectly Chocolate" Chocolate Chip Cookies



1 cup (2 sticks) butter or margarine, softened

$\frac{3}{4}$ cup granulated sugar

$\frac{3}{4}$ cup packed light brown sugar

1 teaspoon vanilla extract

2 eggs

$2\frac{1}{4}$ cups all-purpose flour

$\frac{1}{3}$ cup HERSHEY'S Cocoa

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

**2 cups (12-ounce package) HERSHEY'S Semi-Sweet
Chocolate Chips**

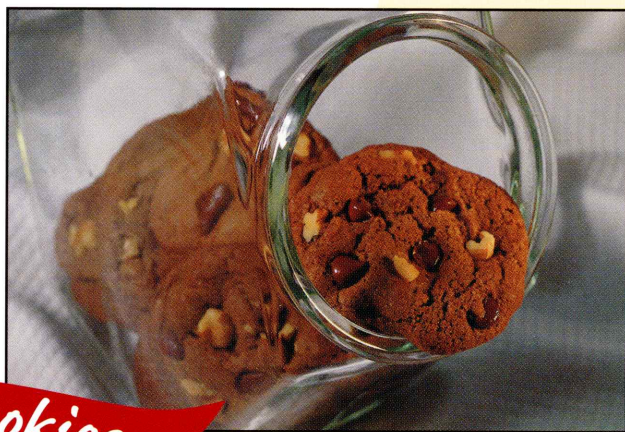
1 cup chopped nuts (optional)

1. Heat oven to 375°F.

2. Beat butter, granulated sugar, brown sugar and vanilla in large bowl until creamy. Add eggs; beat well. Stir together flour, cocoa, baking soda and salt; gradually add to butter mixture, beating until well blended. Stir in chocolate chips and nuts, if desired. Drop by rounded teaspoons onto ungreased cookie sheet.

3. Bake 8 to 10 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

Makes about 5 dozen cookies



Cocoa Kiss Cookies

1 cup (2 sticks) butter or margarine, softened

$\frac{2}{3}$ cup sugar

1 teaspoon vanilla extract

$1\frac{2}{3}$ cups all-purpose flour

$\frac{1}{4}$ cup HERSHEY'S Cocoa

1 cup finely chopped pecans

About 54 HERSHEY'S KISSES Milk Chocolates

Powdered sugar

1. Beat butter, sugar and vanilla in large bowl until creamy. Stir together flour and cocoa; gradually add to butter mixture, beating until well blended. Add pecans; beat until well blended. Refrigerate dough about 1 hour or until firm enough to handle.

2. Heat oven to 375°F. Remove wrappers from chocolate pieces. Mold scant tablespoon of dough around each chocolate piece, covering completely. Shape into balls. Place on ungreased cookie sheet.

3. Bake 10 to 12 minutes or until set. Cool about 1 minute; remove from cookie sheet to wire rack. Cool completely. Roll in powdered sugar. Roll in sugar again just before serving, if desired.

Makes about 4½ dozen cookies



cookies

11



Triple Layer Chocolate Bars

- 1½ cups graham cracker crumbs
- ½ cup **HERSHEY'S** Cocoa, divided
- ¼ cup sugar
- ½ cup (1 stick) butter or margarine, melted
- 1 can (14 ounces) sweetened condensed milk (not evaporated milk)
- ¼ cup all-purpose flour
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon baking powder
- ¾ cup chopped nuts
- 2 cups (12-ounce package) **HERSHEY'S** Semi-Sweet Chocolate Chips



1. Heat oven to 350°F. Stir graham cracker crumbs, ¼ cup cocoa and sugar in medium bowl; stir in butter, blending well. Press mixture firmly onto bottom of ungreased 13×9×2-inch baking pan.
2. Beat sweetened condensed milk, flour, egg, vanilla, baking powder and remaining ¼ cup cocoa in small bowl. Stir in nuts. Spread evenly over prepared crust. Sprinkle with chocolate chips.
3. Bake 25 minutes or until set. Cool completely in pan on wire rack. Cut into bars. Store tightly covered at room temperature.

Makes 24 to 36 bars



Rocky Road Brownies

1 ¼ cups HERSHEY'S Semi-Sweet Chocolate Chips

1 cup miniature marshmallows

½ cup chopped nuts

½ cup (1 stick) butter or margarine

1 cup sugar

1 teaspoon vanilla extract

2 eggs

½ cup all-purpose flour

⅓ cup HERSHEY'S Cocoa

½ teaspoon baking powder

½ teaspoon salt



1. Heat oven to 350°F. Grease 9-inch square baking pan.

2. Stir together chocolate chips, marshmallows and nuts; set aside. Place butter in large microwave-safe bowl. Microwave at HIGH (100%) 1 to 1½ minutes or until melted. Add sugar, vanilla and eggs, beating with spoon until well blended. Add flour, cocoa, baking powder and salt; blend well. Spread batter in prepared pan.

3. Bake 22 minutes. Sprinkle chocolate chip mixture over top. Continue baking 5 minutes or until marshmallows have softened and puffed slightly. Cool completely. With wet knife, cut into squares.

Makes about 20 brownies



Bars

13

Butterscotch Blondies



$\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) butter or margarine, softened

$\frac{3}{4}$ cup packed light brown sugar

$\frac{1}{2}$ cup granulated sugar

2 eggs

2 cups all-purpose flour

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

$1\frac{2}{3}$ cups (10-ounce package) or 2 cups (12-ounce package)
HERSHEY'S Butterscotch Chips

1 cup chopped nuts (optional)



1. Heat oven to 350°F. Grease 13×9×2-inch baking pan.

2. Beat butter, brown sugar and granulated sugar in large bowl until creamy. Add eggs; beat well. Stir together flour, baking soda and salt; gradually add to butter mixture, blending well. Stir in butterscotch chips and nuts, if desired. Spread into prepared pan.

3. Bake 30 to 35 minutes or until top is golden brown and center is set. Cool completely in pan on wire rack. Cut into bars.

Makes about 36 bars



Chocolate Cherry Bars

- 1 cup (2 sticks) butter or margarine
- $\frac{3}{4}$ cup **HERSHEY'S Cocoa** or **HERSHEY'S SPECIAL DARK Cocoa**
- 2 cups sugar
- 4 eggs, divided
- $1\frac{1}{2}$ cups plus $\frac{1}{3}$ cup all-purpose flour, divided
- $\frac{1}{3}$ cup chopped almonds
- 1 can (14 ounces) sweetened condensed milk (not evaporated milk)
- $\frac{1}{2}$ teaspoon almond extract
- 1 cup **HERSHEY'S MINI KISSES** Brand Milk Chocolates
- 1 cup chopped maraschino cherries, drained

1. Heat oven to 350°F. Generously grease 13×9×2-inch pan.

2. Melt butter in large saucepan over low heat; stir in cocoa until smooth. Remove from heat. Add sugar, 3 eggs, $1\frac{1}{2}$ cups flour and almonds; mix well. Pour into prepared pan. Bake 20 minutes.

3. Meanwhile, whisk together remaining 1 egg, $\frac{1}{3}$ cup flour, sweetened condensed milk and almond extract. Pour over baked layer; sprinkle with Mini Kisses and cherries. Return to oven.

4. Bake additional 20 to 25 minutes or until set and edges are golden brown. Cool completely in pan on wire rack. Refrigerate until cold, 6 hours or overnight. Cut into bars. Cover; refrigerate leftover bars.

Makes about 48 bars





White Chip Lemon Bars

1 ¼ cups all-purpose flour, divided

1 cup granulated sugar, divided

⅓ cup butter, softened

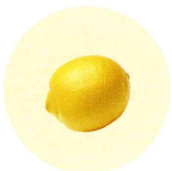
¾ cup HERSHEY'S Premier White Chips

2 eggs, slightly beaten

¼ cup lemon juice

2 teaspoons freshly grated lemon peel

Powdered sugar



1. Heat oven to 350°F.

2. Stir together 1 cup flour and ¼ cup granulated sugar in medium bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Press mixture onto bottom of 9-inch square baking pan.

3. Bake 15 minutes or until lightly browned. Remove from oven; sprinkle white chips over crust.

4. Stir together eggs, lemon juice, lemon peel, remaining ¼ cup flour and remaining ¾ cup sugar in medium bowl; carefully pour over chips and crust.

5. Bake 15 minutes or until set. Cool slightly in pan on wire rack; sift with powdered sugar. Cool completely. Cut into bars.

Makes about 36 bars



White Chip Brownies

- 4 eggs
- 1 ¼ cups sugar
- ½ cup (1 stick) butter or margarine, melted
- 2 teaspoons vanilla extract
- 1 ⅓ cups all-purpose flour
- ⅔ cup HERSHEY'S Cocoa
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 ⅔ cups (10-ounce package) HERSHEY'S Premier White Chips

1. Heat oven to 350°F. Grease 13×9×2-inch baking pan.

2. Beat eggs in large bowl until foamy; gradually beat in sugar. Add butter and vanilla; beat until blended. Stir together flour, cocoa, baking powder and salt; add to egg mixture, beating until blended. Stir in white chips. Spread batter into prepared pan.

3. Bake 25 to 30 minutes or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack. Cut into squares.

Makes about 36 brownies



Holiday Red Raspberry Chocolate Bars



2½ cups all-purpose flour

1 cup sugar

¾ cup finely chopped pecans

1 egg, beaten

1 cup (2 sticks) cold butter or margarine

1 jar (12 ounces) seedless red raspberry jam

1⅓ cups HERSHEY'S Milk Chocolate Chips, HERSHEY'S Semi-Sweet Chocolate Chips, HERSHEY'S Raspberry Chips or HERSHEY'S MINI KISSES Brand Milk Chocolates



1. Heat oven to 350°F. Grease 13×9×2-inch baking pan.

2. Stir together flour, sugar, pecans and egg in large bowl. Cut in butter with pastry blender or fork until mixture resembles coarse crumbs; set aside 1½ cups crumb mixture. Press remaining crumb mixture on bottom of prepared pan. Stir jam to soften; carefully spread over crumb mixture. Sprinkle with chocolate chips. Crumble remaining crumb mixture evenly over top.

3. Bake 40 to 45 minutes or until lightly browned. Cool completely in pan on wire rack; cut into bars.

Makes 36 bars



Mini Kisses Praline Bars

- 2 cups all-purpose flour
- 1 1/3 cups packed light brown sugar, divided
- 1/2 cup (1 stick) plus 2/3 cup butter, divided
- 1 cup coarsely chopped pecans
- 1 3/4 cups (10-ounce package) **HERSHEY'S MINI KISSES**
Brand Milk Chocolates



1. Heat oven to 350°F.
2. Stir together flour and 1 cup brown sugar in large bowl; cut in 1/2 cup butter with pastry blender until fine crumbs form. Press mixture into 13×9×2-inch baking pan; sprinkle with pecans.
3. Place remaining 2/3 cup butter and remaining 1/3 cup brown sugar in small saucepan; cook over medium heat, stirring constantly, until mixture boils. Continue boiling, stirring constantly, 30 seconds, until sugar dissolves; drizzle evenly over pecans and crust.
4. Bake 18 to 22 minutes until topping is bubbly and golden; remove from oven. Immediately sprinkle Mini Kisses over top. Cool completely in pan on wire rack. Cut into bars.

Makes about 36 bars





Chocolate Almond Macaroon Bars

2 cups chocolate wafer cookie crumbs

6 tablespoons butter or margarine, melted

6 tablespoons powdered sugar

1 can (14 ounces) sweetened condensed milk

3¾ cups MOUNDS Sweetened Coconut Flakes

1 cup sliced almonds, toasted* (optional)

1 cup HERSHEY'S Semi-Sweet Chocolate Chips

¼ cup whipping cream

½ cup HERSHEY'S Premier White Chips



**To toast almonds: Heat oven to 350°F. Spread almonds on shallow baking sheet. Bake 5 to 8 minutes or until lightly browned.*

1. Heat oven to 350°F. Grease 13×9×2-inch baking pan.

2. Combine crumbs, melted butter and sugar; firmly press mixture on bottom of prepared pan. Stir together sweetened condensed milk, coconut and almonds; mix well. Carefully drop mixture by spoonfuls over crust; spread evenly. Bake 20 to 25 minutes or until coconut edges just begin to brown. Cool.

3. Place chocolate chips and cream in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave at HIGH an additional 10 seconds at a time, stirring after each heating, until chips are melted and mixture is smooth when stirred. Cool until slightly thickened; spread over cooled bars. Sprinkle top with white chips. Cover; refrigerate several hours or until thoroughly chilled. Cut into bars. Refrigerate leftovers.

Makes about 36 bars



HERSHEY'S Best Brownies

- 1 cup (2 sticks) butter or margarine
- 2 cups sugar
- 2 teaspoons vanilla extract
- 4 eggs
- $\frac{3}{4}$ cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa
- 1 cup all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup chopped nuts (optional)



1. Heat oven to 350°F. Grease 13×9×2-inch baking pan.
2. Place butter in large microwave-safe bowl. Microwave at HIGH (100%) 2 to 2½ minutes or until melted. Stir in sugar and vanilla. Add eggs, one at a time, beating well with spoon after each addition. Add cocoa; beat until well blended. Add flour, baking powder and salt; beat well. Stir in nuts, if desired. Pour batter into prepared pan.
3. Bake 30 to 35 minutes or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack. Cut into bars.

Makes about 36 brownies



Bars



Festive Fruited White Chip Blondies

$\frac{1}{2}$ cup (1 stick) butter or margarine

$1\frac{2}{3}$ cups (10-ounce package) **HERSHEY'S Premier White Chips**, divided

2 eggs

$\frac{1}{4}$ cup granulated sugar

$1\frac{1}{4}$ cups all-purpose flour

$\frac{1}{3}$ cup orange juice

$\frac{3}{4}$ cup cranberries, chopped

$\frac{1}{4}$ cup chopped dried apricots

$\frac{1}{2}$ cup coarsely chopped nuts

$\frac{1}{4}$ cup packed light brown sugar



1. Heat oven to 325°F. Grease and flour 9-inch square pan.

2. Melt butter in medium saucepan; stir in 1 cup white chips. Beat eggs in large bowl until foamy. Add granulated sugar; beat until thick and pale yellow in color. Add flour, orange juice and white chip mixture; beat just until combined. Spread half of batter, about $1\frac{1}{4}$ cups, into prepared pan.

3. Bake 15 minutes or until edges are lightly browned; remove from oven. Stir cranberries, apricots and remaining $\frac{2}{3}$ cup white chips into remaining half of batter; spread over top of hot baked mixture. Stir together nuts and brown sugar; sprinkle over top.

4. Bake 25 to 30 minutes or until edges are lightly browned. Cool in pan on wire rack.

Makes about 16 bars



Layered Cookie Bars

¾ cup (1½ sticks) butter or margarine

1¾ cups vanilla wafer crumbs

6 tablespoons HERSHEY'S Cocoa

¼ cup sugar

**1 can (14 ounces) sweetened condensed milk
(not evaporated milk)**

1 cup HERSHEY'S Semi-Sweet Chocolate Chips

¾ cup HEATH BITS 'O BRICKLE Toffee Bits

1 cup chopped walnuts

1. Heat oven to 350°F. Melt butter in 13×9×2-inch baking pan in oven. Combine crumbs, cocoa and sugar; sprinkle over butter.

2. Pour sweetened condensed milk evenly on top of crumbs. Top with chocolate chips and toffee bits, then nuts; press down firmly.

3. Bake 25 to 30 minutes or until lightly browned. Cool completely in pan on wire rack. Chill, if desired. Cut into bars. Store covered at room temperature. *Makes about 36 bars*



Bars

23

Chocolate Cake Squares with Eggnog Sauce



- 1½ teaspoons baking soda
- 1 cup buttermilk or sour milk*
- ¾ cup HERSHEY'S Cocoa
- ¾ cup boiling water
- ¼ cup (½ stick) butter or margarine, softened
- ¼ cup shortening
- 2 cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- ⅛ teaspoon salt
- 1¾ cups all-purpose flour
- Eggnog Sauce (recipe follows)**

**To sour milk: Use 1 tablespoon white vinegar plus milk to equal 1 cup.*

- 1.** Heat oven to 350°F. Grease and flour 13×9×2-inch pan.
- 2.** Stir baking soda into buttermilk in medium bowl; set aside. Stir together cocoa and water until smooth; set aside.
- 3.** Beat butter, shortening and sugar in large bowl until creamy. Add eggs, vanilla and salt; beat well. Add buttermilk mixture alternately with flour to butter mixture, beating until blended. Add cocoa mixture; blend thoroughly. Pour into prepared pan.
- 4.** Bake 40 to 45 minutes or until wooden pick inserted in center comes out clean. Cool completely. Serve with Eggnog Sauce.

Makes 12 to 15 servings

Eggnog Sauce: Stir 1 tablespoon cornstarch and 2 tablespoons cold water in saucepan until smooth. Add 1½ cups milk, ¼ cup sugar and 3 beaten egg yolks; beat with wire whisk until well blended. Cook over medium heat, stirring constantly, until thickened. Remove from heat; stir in ¼ teaspoon brandy extract and ¼ teaspoon vanilla. Cool completely. Sprinkle several dashes ground nutmeg over top.

Fudge Truffle Cheesecake

Chocolate Crumb Crust (recipe follows)

2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips

3 packages (8 ounces each) cream cheese, softened

1 can (14 ounces) sweetened condensed milk (not evaporated milk)

4 eggs

2 teaspoons vanilla extract



1. Prepare Chocolate Crumb Crust. Heat oven to 300°F.

2. Place chocolate chips in microwave-safe bowl. Microwave at HIGH (100%) 1½ minutes; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred.

3. Beat cream cheese in large bowl until fluffy. Gradually beat in sweetened condensed milk until smooth. Add melted chips, eggs and vanilla; mix well. Pour into prepared crust.

4. Bake 1 hour and 5 minutes or until center is set. Remove from oven to wire rack. With knife, loosen cake from side of pan. Cool completely; remove side of pan. Refrigerate several hours before serving. Cover; refrigerate leftover cheesecake.

Makes 10 to 12 servings

Chocolate Crumb Crust: Stir together 1½ cups vanilla wafer crumbs, ½ cup powdered sugar, ⅓ cup HERSHEY'S Cocoa and ⅓ cup melted butter or margarine in bowl. Press firmly onto bottom of 9-inch springform pan.





"Perfectly Chocolate" Chocolate Cake

2 cups sugar

1¾ cups all-purpose flour

¾ cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa

1½ teaspoons baking powder

1½ teaspoons baking soda

1 teaspoon salt

2 eggs

1 cup milk

½ cup vegetable oil

2 teaspoons vanilla extract

1 cup boiling water

**"Perfectly Chocolate" Chocolate Frosting
(recipe follows)**



1. Heat oven to 350°F. Grease and flour two 9-inch round baking pans.*

2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes. Stir in water. (Batter will be thin.) Pour batter evenly into prepared pans.

3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.

4. Prepare "Perfectly Chocolate" Chocolate Frosting; spread between layers and over top and sides of cake.

Makes 8 to 10 servings

*One 13×9×2-inch baking pan may be substituted for 9-inch round baking pans. Prepare as directed above. Bake 35 to 40 minutes. Cool completely in pan on wire rack. Frost as desired.

"Perfectly Chocolate" Chocolate Frosting

$\frac{1}{2}$ cup (1 stick) butter or margarine

$\frac{2}{3}$ cup HERSHEY'S Cocoa

3 cups powdered sugar

$\frac{1}{3}$ cup milk

1 teaspoon vanilla extract

1. Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency.

2. Add small amount additional milk, if needed. Stir in vanilla.

Makes about 2 cups frosting



Cakes

27

Chocolate Syrup Swirl Cake



1 cup (2 sticks) butter or margarine, softened

2 cups sugar

2 teaspoons vanilla extract

3 eggs

2¾ cups all-purpose flour

1¼ teaspoons baking soda, divided

½ teaspoon salt

1 cup buttermilk or sour milk*

1 cup HERSHEY'S Syrup

1 cup MOUNDS Sweetened Coconut Flakes (optional)

**To sour milk: Use 1 tablespoon white vinegar plus milk to equal 1 cup.*

1. Heat oven to 350°F. Grease and flour 12-cup fluted tube pan or 10-inch tube pan.

2. Beat butter, sugar and vanilla until fluffy. Add eggs; beat well. Combine flour, 1 teaspoon baking soda and salt; add alternately with buttermilk to butter mixture, beating until well blended.

3. Measure 2 cups batter in small bowl; stir in syrup and remaining ¼ teaspoon baking soda. Add coconut, if desired, to remaining batter; pour into prepared pan. Pour chocolate batter over vanilla batter in pan; do not mix.

4. Bake 60 to 70 minutes or until wooden pick inserted near center comes out clean. Cool 15 minutes; remove from pan to wire rack to cool completely. Frost as desired. *Makes 20 servings*



Hot Fudge Pudding Cake

1 ¼ cups granulated sugar, divided

1 cup all-purpose flour

½ cup HERSHEY'S Cocoa, divided

2 teaspoons baking powder

¼ teaspoon salt

½ cup milk

⅓ cup butter or margarine, melted

1 ½ teaspoons vanilla extract

½ cup packed light brown sugar

1 ¼ cups hot water

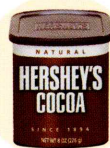
Whipped topping

1. Heat oven to 350°F.

2. Stir together ¾ cup granulated sugar, flour, ¼ cup cocoa, baking powder and salt. Stir in milk, butter and vanilla; beat until smooth. Pour batter into ungreased 9-inch square baking pan. Stir together remaining ½ cup granulated sugar, brown sugar and remaining ¼ cup cocoa; sprinkle mixture evenly over batter. Pour hot water over top. Do not stir.

3. Bake 35 to 40 minutes or until center is almost set. Let stand 15 minutes; spoon into dessert dishes, spooning sauce from bottom of pan over top. Garnish with whipped topping.

Makes about 8 servings





Crunchy-Topped Cocoa Cake

1½ cups all-purpose flour

1 cup sugar

¼ cup HERSHEY'S Cocoa

1 teaspoon baking soda

½ teaspoon salt

1 cup water

¼ cup plus 2 tablespoons vegetable oil

1 tablespoon white vinegar

1 teaspoon vanilla extract

Broiled Topping (recipe follows)



1. Heat oven to 350°F. Grease and flour 8-inch square pan.

2. Stir together flour, sugar, cocoa, baking soda and salt. Add water, oil, vinegar and vanilla; beat with spoon or whisk just until batter is smooth and well blended. Pour batter into prepared pan.

3. Bake 35 to 40 minutes or until wooden pick inserted in center comes out clean. Meanwhile, prepare Broiled Topping; spread on warm cake. Set oven to broil; place pan about 4 inches from heat. Broil 3 minutes or until top is bubbly and golden brown. Remove from oven. Cool completely in pan on wire rack.

Makes 9 servings



Broiled Topping: Combine ¼ cup (½ stick) softened butter or margarine, ½ cup packed light brown sugar, ½ chopped nuts, ½ cup MOUNDS Sweetened Coconut Flakes and 3 tablespoons light cream or evaporated milk in small bowl until well blended.



Easy Chocolate Cream-Filled Torte

1 frozen pound cake (10¾ ounces), thawed

½ cup powdered sugar

¼ cup HERSHEY'S Cocoa

1 cup (½ pint) cold whipping cream

1 teaspoon vanilla extract

Chocolate Glaze (recipe follows)

Sliced almonds (optional)

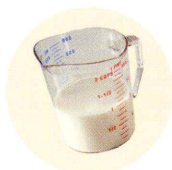
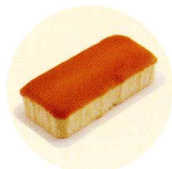
1. Cut cake horizontally to make 4 layers. Stir together sugar and cocoa in medium bowl. Add whipping cream and vanilla; beat until stiff.

2. Place bottom cake layer on serving platter. Spread ⅓ of the whipped cream mixture on cake layer. Place next cake layer on top of whipped cream mixture; continue layering whipped cream mixture and cake until all have been used.

3. Prepare Chocolate Glaze; spoon over top of cake, allowing to drizzle down sides. Garnish with sliced almonds, if desired. Refrigerate until ready to serve. Cover; refrigerate leftover torte.

Makes 8 to 10 servings

Chocolate Glaze: Melt 2 tablespoons butter or margarine in small saucepan over low heat. Add 2 tablespoons HERSHEY'S Cocoa and 2 tablespoons water. Cook, stirring constantly, until smooth and slightly thickened. (Do not boil.) Remove from heat; gradually add 1 cup powdered sugar and ¼ to ½ teaspoon almond extract, beating with whisk until smooth.





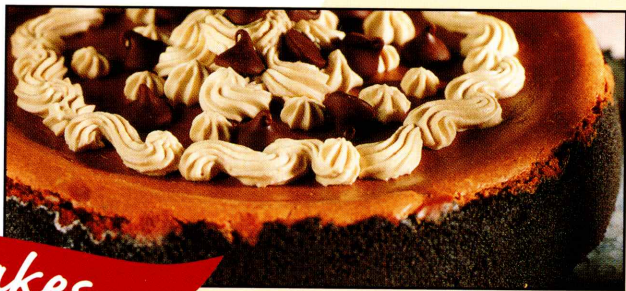
Cappuccino-Kissed Cheesecake

- 1½ cups chocolate cookie crumbs
- 6 tablespoons butter or margarine, melted
- 1¼ cups **HERSHEY'S MINI KISSES** Brand Milk Chocolates, divided
- 4 packages (8 ounces each) cream cheese, softened
- ⅔ cup sugar
- 3 eggs
- ⅓ cup milk
- 1 tablespoon instant espresso powder
- ¼ teaspoon ground cinnamon

Espresso Cream (recipe follows)

1. Heat oven to 350°F. Combine cookie crumbs and butter; press onto bottom and 1 inch up side of 9-inch springform pan.
2. Melt 1 cup Mini Kisses over low heat, stirring constantly. Beat cream cheese and sugar in large bowl on medium speed of mixer until well blended. Add eggs, milk, espresso powder and cinnamon; beat on low speed until well blended. Add melted Mini Kisses; beat on medium speed 2 minutes. Spoon into crust.
3. Bake 55 minutes. Remove pan to wire rack. Cool 15 minutes; with knife, loosen cake from side of pan. Cool completely; remove side of pan. Cover; refrigerate at least 4 hours before serving. Garnish with Espresso Cream and remaining ¼ cup Mini Kisses. Cover; refrigerate leftover cheesecake. *Makes 16 servings*

Espresso Cream: Beat ½ cup cold whipping cream, 2 tablespoons powdered sugar and 1 teaspoon instant espresso powder until stiff.



Red Velvet Cake

- 1/2 cup (1 stick) butter or margarine, softened
- 1 1/2 cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk*
- 2 tablespoons (1-ounce bottle) red food color
- 2 cups all-purpose flour
- 1/3 cup HERSHEY'S Cocoa
- 1 teaspoon salt
- 1 1/2 teaspoons baking soda
- 1 tablespoon white vinegar
- 1 can (16 ounces) ready-to-spread vanilla frosting
- HERSHEY'S MINI CHIPS Semi-Sweet Chocolate Chips or
HERSHEY'S Milk Chocolate Chips (optional)

*Or, use 1 tablespoon white vinegar plus milk to equal 1 cup.

1. Heat oven to 350°F. Grease and flour 13×9×2-inch pan.**
2. Beat butter and sugar in large bowl; beat in eggs and vanilla. Stir together buttermilk and food color. Stir together flour, cocoa and salt; add alternately to butter mixture with buttermilk mixture, mixing well. Stir in baking soda and vinegar. Pour into prepared pan.
3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack. Frost; garnish with chips, if desired. *Makes about 15 servings*

**This recipe can be made in 2 (9-inch) cake pans. Bake at 350°F for 30 to 35 minutes.





Holiday Fudge Torte

1 cup all-purpose flour

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup HERSHEY'S Cocoa

$1\frac{1}{2}$ teaspoons powdered instant coffee

$\frac{3}{4}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cup (1 stick) butter or margarine, softened

$\frac{3}{4}$ cup dairy sour cream

1 egg

$\frac{1}{2}$ teaspoon vanilla extract

Fudge Nut Glaze (recipe follows)



1. Heat oven to 350°F. Grease 9-inch round baking pan; line bottom with wax paper. Grease paper; flour paper and pan.

2. Stir together flour, sugar, cocoa, instant coffee, baking soda and salt in large bowl. Add butter, sour cream, egg and vanilla; beat on low speed of mixer until blended. Increase speed to medium; beat 3 minutes. Pour batter into prepared pan.

3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes. Remove from pan to wire rack; gently peel off wax paper. Cool completely.

4. Prepare Fudge Nut Glaze. Place cake on serving plate; pour glaze evenly over cake, allowing some to run down sides. Refrigerate until glaze is firm, about 1 hour. Cover; refrigerate leftover torte.

Makes 8 to 10 servings

Fudge Nut Glaze

$\frac{1}{2}$ cup whipping cream

$\frac{1}{3}$ cup **HERSHEY'S** Semi-Sweet Chocolate Chips

$\frac{1}{4}$ cup sugar

1 tablespoon butter

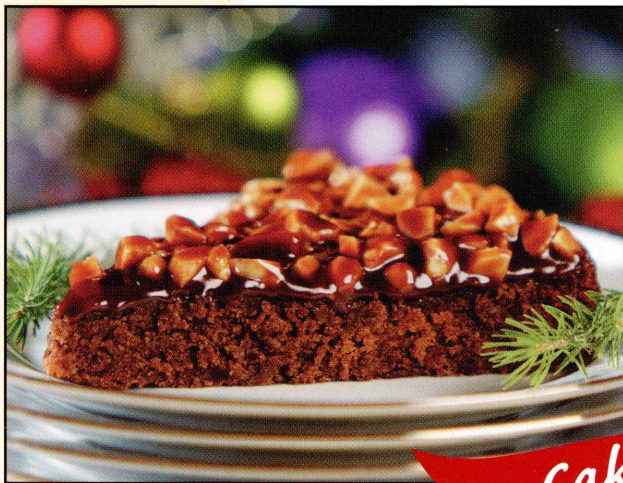
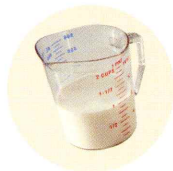
1 $\frac{1}{2}$ teaspoons light corn syrup

$\frac{3}{4}$ cup chopped **MAUNA LOA** Macadamia Nuts, hazelnuts or pecans

$\frac{1}{2}$ teaspoon vanilla extract

1. Combine all ingredients except nuts and vanilla in small saucepan. Cook over medium heat, stirring constantly, until mixture boils. Cook, stirring constantly, 5 minutes. Remove from heat.

2. Cool 10 minutes; stir in nuts and vanilla.





Chocolate Squares with Nutty Caramel Sauce



- 1 cup sugar
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup **HERSHEY'S SPECIAL DARK** Cocoa or **HERSHEY'S** Cocoa
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup vegetable oil
- 3 eggs
- $\frac{1}{4}$ cup milk
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 bag (14 ounces) caramel candies, unwrapped
- $\frac{1}{2}$ cup water
- 1 cup pecan pieces
- Sweetened whipped cream (optional)

1. Heat oven to 350°F. Grease bottom only of 8-inch square baking pan.

2. Stir together sugar, flour, cocoa, baking powder and salt in medium bowl. Add oil, eggs, milk and vanilla; beat until smooth. Pour batter into prepared pan.

3. Bake 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack.

4. Cook caramels and water in small saucepan over low heat, stirring occasionally, until smooth and well blended. Stir in pecans; cool until thickened slightly. Cut cake into squares; serve with warm sauce and whipped cream, if desired.

Makes 9 servings



Berry-Berry Brownie Torte

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

1 cup HERSHEY'S Raspberry Chips or HERSHEY'S Semi-Sweet Chocolate Chips

$\frac{1}{2}$ cup (1 stick) butter or margarine

$1\frac{1}{4}$ cups sugar, divided

2 eggs

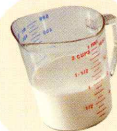
1 teaspoon vanilla extract

$\frac{1}{3}$ cup HERSHEY'S SPECIAL DARK Cocoa

$\frac{1}{2}$ cup whipping cream

$\frac{3}{4}$ cup fresh blackberries, rinsed and patted dry

$\frac{3}{4}$ cup fresh raspberries, rinsed and patted dry



1. Heat oven to 350°F. Line with wax paper, then grease 9-inch round baking pan. Stir together flour, baking soda and salt. Stir in raspberry chips.

2. Melt butter in medium saucepan over low heat. Remove from heat. Stir in 1 cup sugar, eggs and vanilla. Add cocoa; mix well. Stir in flour mixture. Spread mixture in prepared pan.

3. Bake 20 to 25 minutes or until wooden pick inserted in center comes out slightly sticky. Cool in pan on wire rack 15 minutes. Invert onto wire rack; remove wax paper. Turn right side up; cool completely.

4. Beat whipping cream and remaining $\frac{1}{4}$ cup sugar until sugar is dissolved and stiff peaks form. Spread over top of brownie. Top with berries; refrigerate.

Makes 8 to 10 servings





Chocolate Magic Mousse Pie

- 1 envelope unflavored gelatin
- 2 tablespoons cold water
- $\frac{1}{4}$ cup boiling water
- 1 cup sugar
- $\frac{1}{2}$ cup HERSHEY'S Cocoa
- 2 cups (1 pint) cold whipping cream
- 2 teaspoons vanilla extract
- 1 packaged graham cracker crumb crust (6 ounces)
- Refrigerated whipped light cream in pressurized can
- HERSHEY'S MINI KISSES Brand Milk Chocolates



1. Sprinkle gelatin over cold water in small bowl; let stand 2 minutes to soften. Add boiling water; stir until gelatin is completely dissolved and mixture is clear. Cool slightly.
2. Mix sugar and cocoa in large bowl; add whipping cream and vanilla. Beat on medium speed, scraping bottom of bowl often, until mixture is stiff. Pour in gelatin mixture; beat until well blended. Spoon into crust. Refrigerate about 3 hours. Garnish with whipped cream and Mini Kisses. Store covered in refrigerator.

Makes 6 to 8 servings



Chocolate Peanut Butter Chip Glazed Fudge

3 cups (1½ packages, 12 ounces each) HERSHEY'S Semi-Sweet Chocolate Chips

1 can (14 ounces) sweetened condensed milk (not evaporated milk)

Dash salt

1⅔ cups (10-ounce package) REESE'S Peanut Butter Chips, divided

1½ teaspoons vanilla extract

½ cup whipping cream



1. Line 8- or 9-inch square pan with wax paper.

2. Melt chocolate chips with sweetened condensed milk and salt in heavy saucepan over low heat. Remove from heat; stir in ⅔ cup peanut butter chips and vanilla. Spread evenly into prepared pan.

3. Melt remaining 1 cup peanut butter chips with ½ cup whipping cream; stir until thick and smooth. Spread over fudge.

4. Refrigerate 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store covered in refrigerator. *Makes about 2 pounds*

Festive Fudge: Omit peanut butter chips and whipping cream. Proceed as above; stir in ½ to 1 cup chopped nuts, if desired, in place of peanut butter chips.



P.B. Chips Brownie Cups



1 cup (2 sticks) butter or margarine

2 cups sugar

2 teaspoons vanilla extract

4 eggs

$\frac{3}{4}$ cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa

$1\frac{3}{4}$ cups all-purpose flour

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$1\frac{2}{3}$ cups (10-ounce package) REESE'S Peanut Butter Chips, divided



1. Heat oven to 350°F. Line 18 muffin cups ($2\frac{1}{2}$ inches in diameter) with paper or foil bake cups.

2. Place butter in large microwave-safe bowl. Microwave at HIGH (100%) 1 to $1\frac{1}{2}$ minutes or until melted. Stir in sugar and vanilla. Add eggs; beat well. Add cocoa; beat until well blended. Add flour, baking powder and salt; beat well. Stir in $1\frac{1}{3}$ cups peanut butter chips. Divide batter evenly into muffin cups.



3. Bake 25 to 30 minutes or until surface is firm; remove from oven. Immediately sprinkle remaining $\frac{1}{3}$ cup peanut butter chips over muffin tops, pressing in slightly. Cool completely in pan on wire rack.
Makes about $1\frac{1}{2}$ dozen brownie cups



Easy Mini Kisses Choco-Cherry Pie

1 baked (9-inch) pie crust, cooled

1¾ cups (10-ounce package) **HERSHEY'S MINI KISSES**
Brand Milk Chocolates, divided

1½ cups miniature marshmallows

⅓ cup milk

1 cup (½ pint) cold whipping cream

1 can (21 ounces) cherry pie filling, chilled

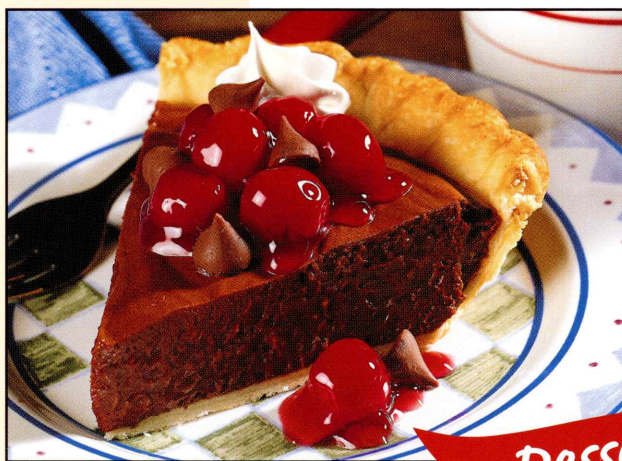
Whipped topping

1. Place 1 cup Mini Kisses, marshmallows and milk in medium microwave-safe bowl. Microwave at HIGH (100%) 1½ to 2 minutes or until chocolate is softened and mixture is melted and smooth when stirred; cool completely.

2. Beat whipping cream in small bowl until stiff; fold into chocolate mixture. Spoon into prepared crust. Cover; refrigerate 4 hours or until firm.

3. Garnish top of pie with cherry pie filling, whipped topping and remaining Mini Kisses just before serving. Refrigerate leftover pie.

Makes about 8 servings



Two Great Tastes Pudding Parfaits



1 package (6-serving size, 4.6 ounces) vanilla cook & serve pudding and pie filling mix*

3½ cups milk

1 cup REESE'S Peanut Butter Chips

1 cup HERSHEY'S MINI KISSES Brand Milk Chocolates

Whipped topping (optional)

Additional MINI KISSES Brand Chocolates or grated chocolate



**Do not use instant pudding mix.*

1. Combine pudding mix and 3½ cups milk in large heavy saucepan (rather than amount listed in package directions). Cook over medium heat, stirring constantly, until mixture comes to a full boil. Remove from heat; divide hot mixture between 2 heat-proof medium bowls.

2. Immediately stir peanut butter chips into mixture in one bowl and Mini Kisses into second bowl. Stir mixtures until chips are melted and mixtures are smooth. Cool slightly, stirring occasionally.

3. Alternately layer peanut butter and chocolate mixtures in parfait dishes, wine glasses or dessert dishes. Place plastic wrap directly onto surface of each dessert; refrigerate about 6 hours. Garnish with whipped topping, if desired, and additional Mini Kisses.

Makes 4 to 6 servings



Cashew Macadamia Crunch

2 cups (11½-ounce package) HERSHEY'S Milk Chocolate Chips

¾ cup coarsely chopped salted or unsalted cashews

¾ cup coarsely chopped MAUNA LOA Macadamia Nuts

½ cup (1 stick) butter, softened

½ cup sugar

2 tablespoons light corn syrup



1. Line 9-inch square pan with foil, extending foil over edges of pan. Butter foil. Cover bottom of prepared pan with chocolate chips.

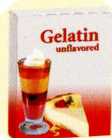
2. Combine cashews, macadamia nuts, butter, sugar and corn syrup in large heavy skillet; cook over low heat, stirring constantly, until butter is melted and sugar is dissolved. Increase heat to medium; cook, stirring constantly, until mixture begins to cling together and turns medium golden brown (about 10 minutes).

3. Pour mixture over chocolate chips in pan, spreading evenly. Cool. Refrigerate until chocolate is firm. Remove from pan; peel off foil. Break into pieces. Store tightly covered in cool, dry place.

Makes about 1½ pounds



Sweetheart Chocolate Mousse



1 envelope unflavored gelatin

2 tablespoons cold water

¼ cup boiling water

1 cup sugar

½ cup HERSHEY'S Cocoa

2 cups (1 pint) cold whipping cream

2 teaspoons vanilla extract

Fresh raspberries or sliced strawberries

1. Sprinkle gelatin over cold water in small bowl; let stand 2 minutes to soften. Add boiling water; stir until gelatin is completely dissolved and mixture is clear. Cool slightly.

2. Mix sugar and cocoa in large bowl; add whipping cream and vanilla. Beat on medium speed, scraping bottom of bowl occasionally, until mixture is stiff. Pour in gelatin mixture; beat until well blended.

3. Spoon into dessert dishes. Refrigerate at least 30 minutes before serving. Garnish with fruit. *Makes about 8 servings*



Fudgey Peanut Butter Chip Muffins

½ cup applesauce

½ cup quick-cooking rolled oats

¼ cup (½ stick) butter or margarine, softened

½ cup granulated sugar

½ cup packed light brown sugar

1 egg

½ teaspoon vanilla extract

¾ cup all-purpose flour

**¼ cup HERSHEY'S SPECIAL DARK Cocoa or
HERSHEY'S Cocoa**

½ teaspoon baking soda

¼ teaspoon ground cinnamon (optional)

1 cup REESE'S Peanut Butter Chips

Powdered sugar (optional)

1. Heat oven to 350°F. Line muffin cups (2½ inches in diameter) with paper bake cups.

2. Stir together applesauce and oats. Beat butter, granulated sugar, brown sugar, egg and vanilla in large bowl until well blended. Add applesauce mixture; blend well. Stir together flour, cocoa, baking soda and cinnamon, if desired. Add to butter mixture; blend well. Stir in chips. Fill muffin cups ¾ full with batter.

3. Bake 22 to 26 minutes or until wooden pick inserted in center comes out almost clean. Cool slightly in pan on wire rack. Sprinkle with powdered sugar, if desired. Serve warm.

Makes 12 to 15 muffins



Desserts

45

Cocoa Cream Pie



1 baked 9-inch pie crust or graham cracker crumb crust, cooled

1 ¼ cups sugar

½ cup HERSHEY'S Cocoa

⅓ cup cornstarch

¼ teaspoon salt

3 cups milk

3 tablespoons butter or margarine

1 ½ teaspoons vanilla extract

Sweetened whipped cream



1. Prepare crust; cool.

2. Stir together sugar, cocoa, cornstarch and salt in medium saucepan. Gradually add milk, stirring until smooth. Cook over medium heat, stirring constantly, until mixture comes to a boil; boil 1 minute.

3. Remove from heat; stir in butter and vanilla. Pour into prepared crust. Press plastic wrap directly onto surface. Cool to room temperature. Refrigerate 6 to 8 hours. Serve with sweetened whipped cream. Garnish as desired. Cover; refrigerate leftover pie.

Makes 6 to 8 servings



METRIC CONVERSION CHART

VOLUME MEASUREMENTS (dry)

$\frac{1}{8}$ teaspoon = 0.5 mL
$\frac{1}{4}$ teaspoon = 1 mL
$\frac{1}{2}$ teaspoon = 2 mL
$\frac{3}{4}$ teaspoon = 4 mL
1 teaspoon = 5 mL
1 tablespoon = 15 mL
2 tablespoons = 30 mL
$\frac{1}{4}$ cup = 60 mL
$\frac{1}{3}$ cup = 75 mL
$\frac{1}{2}$ cup = 125 mL
$\frac{2}{3}$ cup = 150 mL
$\frac{3}{4}$ cup = 175 mL
1 cup = 250 mL
2 cups = 1 pint = 500 mL
3 cups = 750 mL
4 cups = 1 quart = 1 L

VOLUME MEASUREMENTS (fluid)

1 fluid ounce (2 tablespoons) = 30 mL
4 fluid ounces ($\frac{1}{2}$ cup) = 125 mL
8 fluid ounces (1 cup) = 250 mL
12 fluid ounces ($1\frac{1}{2}$ cups) = 375 mL
16 fluid ounces (2 cups) = 500 mL

WEIGHTS (mass)

$\frac{1}{2}$ ounce = 15 g
1 ounce = 30 g
3 ounces = 90 g
4 ounces = 120 g
8 ounces = 225 g
10 ounces = 285 g
12 ounces = 360 g
16 ounces = 1 pound = 450 g

DIMENSIONS

$\frac{1}{16}$ inch = 2 mm
$\frac{1}{8}$ inch = 3 mm
$\frac{1}{4}$ inch = 6 mm
$\frac{1}{2}$ inch = 1.5 cm
$\frac{3}{4}$ inch = 2 cm
1 inch = 2.5 cm

OVEN TEMPERATURES

250°F = 120°C
275°F = 140°C
300°F = 150°C
325°F = 160°C
350°F = 180°C
375°F = 190°C
400°F = 200°C
425°F = 220°C
450°F = 230°C

BAKING PAN SIZES

Utensil	Size in Inches/Quarts	Metric Volume	Size in Centimeters
Baking or Cake Pan	8×8×2	2 L	20×20×5
(square or rectangular)	9×9×2	2.5 L	23×23×5
	12×8×2	3 L	30×20×5
	13×9×2	3.5 L	33×23×5
Loaf Pan	8×4×3	1.5 L	20×10×7
	9×5×3	2 L	23×13×7
Round Layer Cake Pan	8×1½	1.2 L	20×4
	9×1½	1.5 L	23×4
Pie Plate	8×1¼	750 mL	20×3
	9×1¼	1 L	23×3
Baking Dish or Casserole	1 quart	1 L	—
	½ quart	1.5 L	—
	2 quart	2 L	—

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